How To Grill Corn On The Cob

Corn on the cob is the most perfect grilled item ever. There, I said it. What’s not to love? Sweet corn meets high heat meets char meets butter and salt. So perfect, just like this recipe. ☺ Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 8 people

##### **Prep time:** 10 Minute Prep (shucking and peeling) 15 Minutes Soaking

##### **Total time:** 10-12 Minutes Cook Time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 6 ea **Corn, on the Cob Shucked, soak in warm water for 1hr**

### 1 stick **Butter, Salted Melted in basting pot**

### taste **Salt, Kosher or Flake**

### taste **Pepper, Fresh, Black, Ground**

# Cooking Directions:

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills and any cooking tools

Clean Weber grill before use – clean grill grates and wipe down with damp towel

Ignite grill and adjust temp to 450˚ F

While grill is heating up – prep corn as follows:

Trim the silk and stalk end of the corn cob to expose both ends of the corn

Remove the husk and silks and place into warm water (use a bucket or large bowl)

Soak corn for 10-15 minutes in the warm water

Place the soaked corn onto the grill grate, close the lid and let cook for 2-3 minutes

Open the lid and rotate the corn to the next side

Add the basting pot of butter

Continue this process until all sides have been roasted/grilled and or charred to your liking

Total cooking time should be about 10-12 minutes depending on desired doneness

After all sides are roasted/grilled

Remove from the Grill and place onto a platter

Carefully remove the basting pot of butter

Season to taste with the salt and pepper

Serve with extra salt, pepper and melted butter

# BBQ Gear / Supplies:

* Weber Genesis SA-E-330 **Ace Sku #8037939**
* Weber Grill Brush **Ace Sku #8352460**
* Weber Basting Brush **Ace Sku #8321804**